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TITLE : PRODUCTION OF SEASONING CONTAINING SACCHARIDE AND AMINO ACID

ABSTRACT : PURPOSE: To obtain a seasoning solution containing saccharides and amino acids which can be stored stably for a long period of time in good quality without browning with heat by adding a sulfur-containing compound such as glutathione or the like to a seasoning solution containing saccharides and amino acids, as they are heated.

CONSTITUTION: A sulfur-containing compound such as glutathione, cysteine or glutamylcysteine is added to a seasoning solution of saccharides and amino acids, preferably adding an amino acid such as sodium glutamate, a nucleic acid such as sodium inosinate and a saccharide such as xylose, and they are heated at 60-120°C for 10-300 minutes to give this seasoning solution.

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